**Foods 9-10(A) Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

 **Block: \_\_\_\_\_\_\_\_ Unit#: \_\_\_\_\_\_\_\_**

**KITCHEN UNIT EXERCISE:**

**WHAT IS IT? WHERE IS IT? WHAT DOES IT DO?**

**DIRECTIONS:** Across from each function listed below & on other side of this sheet, fill in the correct name and location of the equipment. Use the following list of names to assist you.

**WORD LIST:**

casserole dish, chef’s knife, colander, wire cooling rack, custard cup, wire rack, dishcloth, dishtowel, dish soap, dry measures (cups), electric mixer, flipper, bench scraper, grater (2 types), measuring spoons, liquid measure (cup), metal spatula, mixing bowls, oven mitts, pastry blender, paring knife, baking pan, rolling pin, rubber scraper/spatula, sieve, spray cleaner, tongs, utility tray, vegetable peeler, whisk, wooden spoon, skillet

**\*\*NOTE:** Locations may be abbreviated, such as: UC = upper cupboard; D1 = Drawer 1 (closest to stove); LCL = lower cupboard left; TSC = tall skinny cupboard; US = under sink, etc.

|  |  |  |  |
| --- | --- | --- | --- |
|  | **EQUIPMENT NAME** | **LOCATION****IN UNIT** | **FUNCTION** |
| **1.** |  |  | Used for lifting and turning foods in a frying pan |
| **2.** |  |  | Worn to protect hands when handling hot pans and utensils |
| **3.** |  |  | Used to bake cookies or flat cakes such as a jelly roll. Also known as a cookie sheet |
| **4.** |  |  | Used to dry dishes, cooking utensils, pots, pans, etc. that have been cleaned & rinsed |
| **5.** |  |  | A place to set hot baked items to cool or hot pots/pans to prevent burned counters |
| **6.** |  |  | A pan used on the stove top in which to brown, sauté, sear or fry food |
| **7.** |  |  | Used to measure ingredients such as water, milk, juice or oil in amounts over 50 mL |
| **8.** |  |  | Used to sift flour &/or blend dry ingredients; also holds solid food to let liquids drain off  |
| **9.** |  |  | Cleans the sides of bowls; removes batter from bowls; used to “fold in” ingredients |
| **10.** |  |  | Used to hold small amounts of ingredients while cooking and baking |
| **11.** |  |  | Used to protect the counter while cutting or chopping ingredients |
| **12.** |  |  | Add a small amount (5-10mL) to HOT water in sink for dish washing; removes oil/grease |
| **13.** |  |  | Used to flatten dough for pizza, pastry, biscuits, some types of cookies etc. |
| **14.** |  |  | Used for chopping, mincing, slicing, etc., especially large or very hard food items |

**WORD LIST:**

casserole dish, chef’s knife, colander, wire cooling rack, custard cup, wire rack, dishcloth, dishtowel, dish soap, dry measures (cups), electric mixer, flipper, bench scraper, grater (2 types), measuring spoons, liquid measure (cup), metal spatula, mixing bowls, oven mitts, pastry blender, paring knife, baking pan, rolling pin, rubber scraper/spatula, sieve, spray cleaner, tongs, utility tray, vegetable peeler, whisk, wooden spoon, skillet

|  |  |  |  |
| --- | --- | --- | --- |
|  | **EQUIPMENT NAME** | **LOCATION****IN UNIT** | **FUNCTION** |
| **15.** |  |  | Used for lifting foods out of boiling liquids or hot pans; does not pierce the food |
| **16.** |  |  | Peels skin from fruit & vegetables; use the point to remove bruises or blemishes. |
| **17.** |  |  | Hand-held equipment used to “cut in” solid fat to flour mixtures (ex-biscuits, pie pastry) |
| **18.** |  |  | Used to measure small amounts of liquid or dry ingredients (less than 50 mL) |
| **19.** |  |  | A fabric item used to wash dishes & to clean counters, tables and other soiled surfaces |
| **20.** |  |  | Used to level ingredients in dry measuring cups and spoons; may be used to ice cakes |
| **21.** |  |  | Used to measure 50 mL or greater amounts of dry ingredients, soft fats & peanut butter |
| **22.** |  |  | Used to peel, slice & cut smaller fruits and vegetables. |
| **23.** |  |  | Helps clean sticky, greasy surfaces that don’t come clean with dish soap & water |
| **24.** |  |  | Use to carry utensils/tools to supply table and to collect dirty dishes during the lab |
| **25.** |  |  | Drains food like pasta or potatoes; has legs or a raised base so water drains freely |
| **26.** |  |  | Used for creaming soft fat with sugar; hand beating; stirring hot mixtures on the stove |
| **27.** |  |  | Shreds or grates cheese or vegetables |
| **28.** |  |  | This tempered glass utensil can be used to cook food in the oven or a microwave oven |
| **29.** |  |  | This utensil cuts dough in pieces or removes stuck-on dough from counters |
| **30.** |  |  | An electrical appliance used to whip cream, beat batters and blend ingredients |
| **31** |  |  | Used for hand-beating or blending thin/light liquids |
| **32.** |  |  | Used to hold ingredients while blending or combining them; set of 3; ours are metal |